

Awad-George 4.1-7
Appl. No. 10/679,714
Amendment dated: February 13, 2008
Reply to Final Office Action dated October 18, 2007

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS

-1- (Currently Amended)

A process for reducing acrylamide production from a reaction of free asparagine and sugars in a cooked, starch based processed food which comprises:

(a) adding a raw, uncooked food comprising asparagine and sugars comprising a fermenter with an outlet strainer for straining the fermented food containing ~~providing~~ an aqueous medium comprising added yeast extract for fermentation by a microorganism used for food fermentations in the aqueous medium ~~containing an uncooked processed feed~~ at a pH between about 4 and 8, produced by an addition of a food grade ~~acids~~ acid or an alkali metal hydroxide to the aqueous medium, for metabolizing the sugars in the uncooked processed food in a ~~the fermenter with an outlet strainer for removing the medium and microorganism from the uncooked processed feed;~~

Awad-George 4.1-7
Appl. No. 10/679,714
Amendment dated: February 13, 2008
Reply to Final Office Action dated October 18, 2007

(b) fermenting the uncooked processed food in the aqueous medium which is agitated in the fermenter with the microorganism so as to ferment the sugars in the food sufficiently to reduce the acrylamide production upon cooking of the uncooked processed food;

(c) removing the aqueous medium ~~containing the microorganism~~ from the uncooked processed food in the fermenter through the outlet strainer;

(d) washing the uncooked processed food from step (c) in the fermenter ~~with~~ by introducing water to remove residues on the food from the fermentation through the outlet strainer; and

(e) baking or frying the uncooked processed food, wherein the fermented and cooked food contains less acrylamide than without the fermentation, wherein no sugars are added to the processed food through steps (a) to (e).

Awad-George 4.1-7
Appl. No. 10/679,714
Amendment dated: February 13, 2008
Reply to Final Office Action dated October 18, 2007

-2-(Previously Presented)

The process of Claim 1 wherein the aqueous medium consists of the yeast extract which is introduced in dry form into the aqueous medium to enable the fermentation of the sugars by the microorganism.

-3-(Cancelled)

-4-(Currently Amended)

The process of any one of Claims 1, 2 or 3 wherein the aqueous medium for the fermentation is at a temperature between about 10 and 40°C and a pH between about 4 and 5.

-5-(Cancelled)

-6-(Previously Presented)

The process of any one of Claims 1, 2 or 3 wherein the uncooked processed food is cooked by being fried.

Awad-George 4.1-7
Appl. No. 10/679,714
Amendment dated: February 13, 2008
Reply to Final Office Action dated October 18, 2007

-7-(Previously Presented)

The process of any one of Claims 1, 2 or 3 wherein the uncooked processed food is cooked by being baked in an oven.

-8-(Previously Presented)

The process of Claim 1 wherein the cooked food is selected from the group consisting of potato chips, tortilla chips, pretzels, crackers, baked goods, fried breads, processed cereals and French fries.

-9-(Currently Amended)

The process of Claim 1 wherein the aqueous medium is recirculated into and out of the ~~vessel~~ fermenter while retaining the food in the ~~vessel~~ fermenter.

-10-(Original)

The process of any one of Claims 1, 2 or 3, wherein the microorganism is a yeast.

Awad-George 4.1-7
Appl. No. 10/679,714
Amendment dated: February 13, 2008
Reply to Final Office Action dated October 18, 2007

-11-(Original)

The process of any one of Claims 1, 2 or 3 wherein the microorganism is a bacterium.

-12-(Original)

The process of any one of Claims 1, 2 or 3 wherein the microorganism is a lactic acid producing microorganism.

-13-(Previously Presented)

The process of Claim 1 wherein the microorganism is recycled between batches of the uncooked processed food which are processed in the fermentation.

-14-(Currently Amended)

The process of Claim 1 wherein the pH of the aqueous medium is adjusted prior ~~and during~~ to the fermentation.

-15-(Cancelled)

Awad-George 4.1-7
Appl. No. 10/679,714
Amendment dated: February 13, 2008
Reply to Final Office Action dated October 18, 2007

-16-(Original)

The process of Claim 1 wherein at the end of the fermenting the aqueous medium has a pH between about 4 and 5.

-17-(Currently Amended)

The process of Claim 1 wherein the uncooked processed food is dried after the fermentation and before the cooking in step (e).

-18-(Previously Presented)

The process of Claim 1 wherein water provided in the aqueous medium in step (a) is distilled or otherwise purified.

-19-(Previously Presented)

The process of Claim 1 wherein the uncooked food is potato slices.